



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: ASHTAR GARDENS

Establishment Number #: 605317558

***NSPA Survey – To be completed if #57 is "No"***

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older. No

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. No

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance. No

Garage type doors in non-enclosed areas are not completely open. No

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No

Smoking observed where smoking is prohibited by the Act. No

***Warewashing Info***

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Refrigerator	38
Freezer	-10

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Grits	Hot Holding	175
Sausage	Hot Holding	160
Raw shrimp	Cold Holding	35
Sauce	Hot Holding	165
Blanched cooking chicken wings	Cooling	194

### Observed Violations

Total # 10

Repeated # 0

- 1: Manager can not demonstrate any knowledge ..
- 6: Educate employees about hand washing.. employees are moving and leaving their station and not washing hands ..
- 13: Raw eggs needs to be stored at the bottom of the refrigerator
- 18: Educated manager and staff about the cooling down process. Observed chicken wings not being properly cooled during the inspection.. explained to manager the cooling down process. Total of 6 hours .. the first two hours 135 to 70.. the remaining 4 hours 70 to 41
- 34: Thermometers not present in the refrigerator or freezer
- 37: No food should be stored on the floor .. must be six inches off the floor or place on a crate .
- 42: Plates needs to be face down versus face up. Plates not properly stored
- 44: Educate employees about change gloves when moving from station to station or returning back to their station
- 45: Cutting boards needs to be replace
- 53: Please make sure the kitchen floors are kept neat and clean ..

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



***Establishment Information***

Establishment Name: ASHTAR GARDENS

Establishment Number : 605317558

***Comments/Other Observations***

2:  
3:  
4:  
5:  
7:  
8:  
9:  
10:  
11:  
12:  
14:  
15:  
16:  
17:  
19:  
20:  
21:  
22:  
23:  
24:  
25:  
26:  
27:  
57:  
1:  
2:  
3:  
4:  
5:  
6:  
7:  
58:  
1:  
2:  
3:  
4:  
5:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

***Additional Comments***

***See last page for additional comments.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

**Establishment Information**

Establishment Name: ASHTAR GARDENS

Establishment Number : 605317558

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

Establishment Name: ASHTAR GARDENS

Establishment Number #: 605317558

**Sources**

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

901-483-8388 jakeyvia carter

What is minimum hot holding requirement ? 135

What is the cooking temperature for chicken ? 165

What is cooking temperature for shrimp? 145

What is the process for cleaning dirty dishes in three compartment sink ? Wash rinse and santize